

Equanot 2020 ver 4.0

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **8.5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale | 5 kg (78.1%) | 80 % | 7 |
| Grain | Weyermann - Pszeniczny jasny | 1 kg (15.6%) | 80 % | 4 |
| Grain | Weyermann - Zakwaszający | 0.4 kg (6.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Equanot (USA - 2020) | 10 g | 60 min | 14.9 % |
| Boil | Equanot (USA - 2020) | 20 g | 20 min | 14.9 % |
| Boil | Equanot (USA - 2020) | 20 g | 10 min | 14.9 % |
| Boil | Equanot (USA - 2020) | 100 g | 1 min | 14.9 % |

Hopstand 80-70C na 20 min.

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------------|-----|-----|------|-----------|
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 11 g | Lallemand |
|-----------------------------------|-----|-----|------|-----------|